

Sweet Potato Chips - parsley 7

Poutine

fries, spicy cheddar curds, sauce brune 10

Watermelon Salad

compressed watermelon, avocado, shallot, feta, mint, cilantro 12

Fennel & Morel Salad

fennel, morel, sundried tomato, kohlrabi, black garlic 14

Iceberg Wedge

tomato, bacon, green onion, pepita, Point Reyes bay blue 12

Emperor's Nachos

candied salmon, wontons, gochujang aioli, pickled red onion 13

Scallop Crudo

caviar, chamomile, shallot, ginger brioche 18

Bone Marrow

onion jam, toast, herb salad 17

Blue Crab Beignets

avocado puree, almonds, mint 25

Cheeseboard

crackers, compote, nuts, honey, pickles, olives

cheese: 1 for 9, 3 for 24, 5 for 32

Beer for the Kitchen 1

Korean BBQ Brisket Noodle Bowl

snow pea, cabbage, carrot, mushroom, kimchi 19

"Rice & Gravy"

braised beef cheeks, yeast roll 17

Pesto Mascarpone Ravioli

gulf shrimp, San Marzano, basil cream, oregano 30

Smoked & Fried Chicken

green goddess potato salad, white BBQ sauce 22

Certified Angus Filet 38 / Ribeye 42

squash & zucchini, collard greens, cornbread, herb butter

6/9/18



at Walnut Grove

www.restaurantcalla.com

"Maybe that's enlightenment enough: to know that there is no final resting place of the mind; no moment of smug clarity. Perhaps wisdom...is realizing how small I am, and unwise, and how far I have yet to go."

- Anthony Bourdain -

Roman Seigel Executive Chef / G.M.
Jason LaBove Mixologist/ Assistant G.M.
Colin Nunez Sous Chef
Matthew Kaub Sous Chef

Calla proudly partners with:
DC Flynt MW Selections, Lake Charles
M&M Ranch, Iowa
Tallgrass Farms, Roanoke
Inglewood Farms, Alexandria
Hill Crest Creamery, DeRidder
Reve Coffee Roasters, Lafayette
Crying Eagle Brewery, Lake Charles
Bayou Rum Distillery, Lacassine
Yellowfin Distillery, Sulphur

20% gratuity will be added to parties of 6 or more. Menu substitutions will most likely result in an upcharge.

Please ask your server about available options for children 12 & under.